

**AMENDMENTS TO THE CLAIMS:**

Please replace the claims with the claims provided in the listing below wherein status, amendments, additions and cancellations are indicated.

1-12. (Canceled)

13. (Currently Amended) A method for producing a pre-dough concentrate, comprising:

blending at least one thermally modified ground product, yeast and water to form a composition that is one of a blend and a suspension, the composition including water in an amount of 30 wt % to 90 wt%, whereby the blending is an act of initiating ~~or which blend is otherwise a suspension, to initiate~~ fermentation;

introducing the ~~[[blend]]~~ composition to a chilled environment ~~temperatures~~ in the range of 0°C to 2°C simultaneous with or immediately subsequent to initiating ~~initiation of~~ fermentation and maintaining the ~~[[blend]]~~ composition in the presence of the chilled temperatures;

gradually cooling the ~~[[blend]]~~ composition in the chilled environment to a temperature of about 0°C to 4°C within 72 hours to form the pre-dough concentrate; and

storing the pre-dough concentrate in a chilled environment at a temperature in a range of 0°C and 6°C, whereby fermentation continues at a reduced rate of fermentation.

14. (Previously Presented) The method for producing a pre-dough concentrate according to claim 13, wherein the yeast is selected from the group consisting of directly added compressed yeast, milk and yeast blend, wild cultivated yeast present in ambient air, or mixtures thereof.

15. (Currently Amended) The method according to claim 13 or 14, wherein the temperature of the [[blend]] composition during a part of the fermentation is 4 to 8° C.

16. (Currently Amended) The method according to claim 13, wherein the fermentation is severely inhibited by cooling the [[blend]] composition to 0°C to 4°C.

17. (Currently Amended) The method according to claim 13, wherein after ~~initiation of~~ initiating fermentation, heat generated during fermentation warms the [[blend]] composition to a temperature within the range of 25°C to 32°C, and

whereby the gradual cooling of the ~~[[blend]]~~ composition to a temperature of about 0°C to 4°C forms the pre dough concentrate within 72 hours of ~~initiation of~~ initiating fermentation.

18. (Previously Presented) The method for producing a pre-dough concentrate according to claim 13, 14, 16 or 17, wherein the fermentation is a solid state fermentation.

19. (Canceled)

20. (Previously Presented) A method for producing baked goods, wherein a pre-dough concentrate produced according to claim 13 or 29 is blended with thermally modified ground product, water and cooking salt to form a final dough and is processed in accordance with a conventional direct dough method.

21. (Currently Amended) The method according to claim 20, further comprising adding wheat flour to the pre-dough concentrate produced according to claim 13 or 29, whereby a final dough is formed, the pre-dough concentrate being present in the final dough in an amount of 1.5 to 5 wt. %.

22. (Previously Presented) The method according to claim 20, wherein the thermally modified ground product comprises gluten that is at least 60% denatured.

23. (Previously Presented) The method according to claim 21, wherein the thermally modified ground product is present in an amount of 6 to 50 wt. %.

24. (Previously Presented) The method according to claim 23, wherein the thermally modified ground product is present in the pre dough concentrate in an amount of 22 to 39 wt. %.

25. (Currently Amended) The method according to claim 15, wherein the temperature of the [[blend]] composition during fermentation is around 6°C.

26. (Currently Amended) The method according to claim 16, wherein fermentation is severely inhibited by cooling the [[blend]] composition to 2°C.

27. (Currently Amended) The method according to claim 17, wherein the gradual cooling of the [[blend]] composition forms the pre-dough concentrate, the pre

dough concentrate having a temperature of about 2°C within 72 hours of initiating fermentation.

28. (Previously Presented) The method according to claim 20, wherein said baked goods include bread.

29. (Previously Presented) The method according to claim 13, wherein the at least one thermally modified ground product comprises gluten that is at least 60% denatured.